

IN THE CLAIMS

Please amend the claims as follows:

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1. (Currently Amended) A ready-to-use dough article, comprising:
a substantially gas-impermeable container;
a dough disposed within the container, comprising:
flour and fat that are untreated by heat when mixed together and sugar wherein the ratio of sugar to flour is in a range of about 0.0 to 0.75 to 1, wherein the dough is storable without refrigeration.
 2. (Previously Amended) The dough article of claim 1 further comprising an inert gas containing less than 4% residual oxygen disposed within the container and within the dough.
 3. (Original) The dough article of claim 1 wherein the dough comprises an encapsulated leavening ingredient.
 4. (Original) The dough article of claim 1 wherein the dough further comprises a polyol.
 5. (Previously Amended) The dough article of claim 2 wherein the inert gas is nitrous oxide or nitrogen or carbon dioxide or mixtures of these gases.
 6. (Previously Amended) The dough article of claim 2 wherein the inert gas is a mixture of carbon dioxide and nitrous oxide.
 7. (Currently Amended) The dough article of claim 1 wherein the dough is substantially free of sugar.
 8. (Previously Amended) The dough article of claim 2 wherein the gas-impermeable container comprises a pouch.

9. (Previously Amended) The dough articles of claim 2 wherein the gas-impermeable container comprises a baking pan.
10. (Cancelled)
11. (Original) The dough article of claim 1 wherein the dough is a biscuit dough.
12. (Original) The dough article of claim 1 wherein the dough is a roll dough.
13. (Original) The dough article of claim 1 wherein the dough is a scone dough.
14. (Previously Amended) The dough article of claim 1, further comprising fat wherein the fat does not exceed about 25% of the dough by weight.
15. (Original) The dough article of claim 1 wherein the density of the dough ranges from 0.7 to 1.1 g/cc.

Claims 16-26 (Provisionally Canceled).

27. (Currently Amended) A ready-to-use dough article, comprising:
a substantially gas-impermeable container;
dough disposed within the container, wherein the dough is storable without refrigeration,
comprising:
flour and sugar and fat that are untreated by heat when mixed together, and sugar wherein
the ratio of sugar to flour is in a range of about 0.0 to 0.75 to 1, and an encapsulated leavening
ingredient; and
an inert gas disposed within the container containing less than about 4% residual oxygen.
28. (Original) The dough article of claim 27 wherein the inert gas is nitrous oxide or nitrogen or carbon dioxide or mixtures of these gases.

29. (Cancelled)

30. (Previously Amended) The dough article of claim 27 wherein the dough is pizza dough, biscuit dough or English muffins.

31. (Currently Amended) A ready-to-use expanded dough article, comprising an elastic gluten based dough having a cellular network structure and a substantially gas-impermeable container within which the dough is sealed, made by a method comprising:

preparing a dry blend comprising flour and sugar wherein the ratio of sugar to flour is in a range of about 0.0 to 0.75 to 1,

preparing a wet blend;

mixing the wet blend and dry blend without an addition of heat;

expanding the dough by injecting, mixing or blending an inert gas into the dough to form an expanded dough comprising a cellular structure;

transferring the expanded dough to the container; and sealing the container, and storing the dough sealed in the container without refrigeration.

32. (Previously Added) The expanded dough article of claim 31 in which the inert gas is selected from the group consisting of N₂O, N₂, CO₂ and mixtures thereof.

33. (Previously Added) The expanded dough article of claim 31 in which the dough formed by mixing the dry blend and the wet blend further comprises an encapsulated leavening agent.

34. (Previously Added) The expanded dough article of claim 31 in which mixing the dough and expanding the dough are done concurrently.

35. (Previously Added) The expanded dough article of claim 32 further comprising sealing the container so as to form a headspace with the headspace having an oxygen concentration that is not more than 4% by volume.